



LA CAVE DU CHÂTEAU DES MOINES  
Lalande de Pomerol

# Henri Rouge

## Bordeaux



Grape Variety	100% merlot
The Soil	The soil is composed of dry gravel and the subsoil is clay-limestone-gravelly with traces of iron oxide called 'iron dirt'.
Surface	1.3 hectares
Working the vineyard	The plots are cultivated in a traditional way with weeding under the row, controlled grassing, and mechanical leaf removal. Green harvesting is practiced for this vintage.
Vinification	Grape destemming, sorting, and cold maceration for 5 days to extract maximum aromas; Alcoholic and malolactic fermentations are controlled by thermoregulation. The maceration period varies from 12 to 15 days depending on the tank.
Ageing	The wine is aged and bottled on the property.

### Tasting notes



This Cuvée Henri 2023 reveals a purple robe. Aromas of red fruits, such as cherry and redcurrant, delicately combine with light notes of vanilla. On the palate, the structure is balanced, with soft tannins and pleasant acidity. Persistent flavors of juicy fruits and a subtle touch of spices characterize the finish, offering a pleasant tasting experience now!

This wine will be perfect for a friendly barbecue.

La Cave du Château des Moines  
5 Rue de Musset, 33500 Lalande de Pomerol  
[www.lacaveduchateaudesmoines.com](http://www.lacaveduchateaudesmoines.com)  
Tel 05 57 51 40 41